Tournedos Rossini

is sumptuous : a medallion of fillet steak with a slice of foie-gras on top, crowned with truffles. Some of the other terms you may encounter when steak is on the menu are explained below.

A Guinness Guide to Steak on the Menu

DO YOU KNOW the cuts of steak? These brief descriptions may help. FILLET STEAK, the best cut, comes from the undercut of the sirloin, also known as the tenderloin. RUMP STEAK is self-explanatory. POINT STEAK is the rearmost cut from the rump.

A PORTERHOUSE STEAK is any complete cut of steak, before it is divided into individual portions. A CHATEAUBRIAND is a 'joint' of steak, 3 or more inches thick. TOURNEDOS are smallish, roundish, thickish pieces of fillet steak, sometimes called FILETS MIGNONS.

SOME FAMOUS STEAKS. Some of the ways of cooking and serving steak, and their culinary names, are set out here.

TOURNEDOS CHASSEUR are pan fried and rolled in a sauce made with mushrooms, shallots, chervil, white wine and tomato purée.

TOURNEDOS DAUPHINOISE are grilled and served on croutons with mushroom sauce. TOURNEDOS BEARNAISE is served with a sauce made with fresh tarragon and chervil, wine and egg yolks. STEAK DIANE is beaten out thin and flared with brandy before frying.

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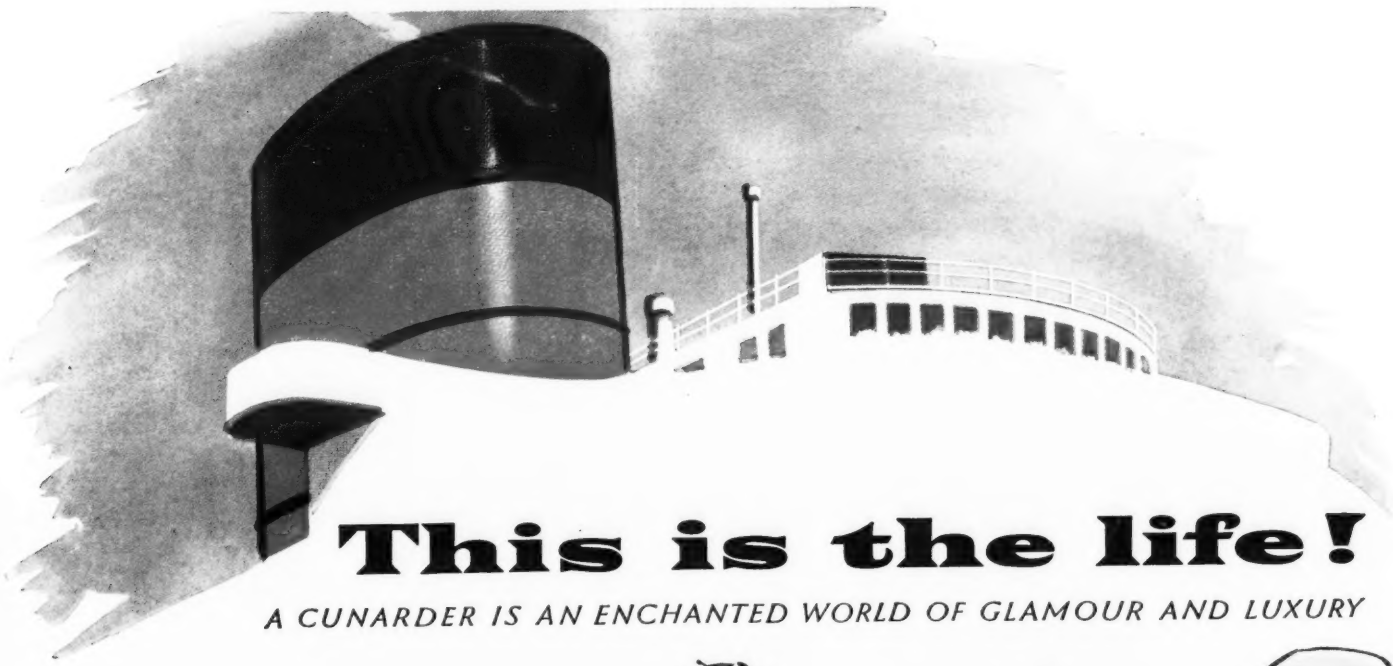

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